



SIGNATURE CAVIAR SELECTIONS

MICHAEL MINA'S CAVIAR PARFAIT -OR- TRADITIONAL ROYAL CAVIAR SERVICE

IMPERIAL GOLDEN* | 350

ROYAL OSETRA* | 250

KALUGA* | 175

TASTING TRIO OF ALL THREE* | 725

STARTERS

MICHAEL MINA'S AHI TUNA TARTARE 37
HABANERO-INFUSED SESAME OIL, PINE NUT, QUAIL EGG

BUTTERNUT SQUASH SOUP 25
PUMPERNICKEL, QUINCE, BACON

FALL SALAD 27
PERSIMMON, ORCHARD APPLE, ROASTED BEET

HOT CHARCOAL - GRILLED SHELLFISH 165
BRUSHED WITH MISO, GARLIC, YUZU KOSHŌ

WHITE TRUFFLE TAGLIATELLE 'MP'
PARMESAN NUAGE, BROWN BUTTER

ROASTED FOIE GRAS 71
EGYPTIAN MANGO, FINGER LIME, SUMAC

ENTRÉE

ROASTED HERITAGE TURKEY DINNER 67
CHESTNUT-SAGE STUFFING, HARICOT VERTS, TARRAGON GRAVY

ORA KING SALMON 66
PARSNIP-BLACK TRUMPET MUSHROOM, APPLE CIDER, RAPINI

MICHAEL'S LOBSTER POT PIE 145
BRANDIED LOBSTER CREAM, BLACK TRUFFLE, BABY VEGETABLES

PHYLLO-CRUSTED SOLE 72
BLUE CRAB BRANDADE, PEA SHOOT, MUSTARD BEURRE BLANC

PRIME FILET MIGNON 86
CHIVE POTATO PURÉE, HORSERADISH, RED WINE JUS

DESSERT COURSE

PUMPKIN PIE 18
MEDJOOOL DATE, MAPLE ICE CREAM

APPLE TARTE TATIN 18
CALVADOS, WALNUT

TEXTURES OF DARK CHOCOLATE 18
COCOA CHIFFON, MILK CHOCOLATE POT DE CREME, BURNT CARAMEL ICE CREAM

**Health District Notice: Consuming raw or undercooked meat, poultry, seafood, shellstock or eggs may increase your risk of foodborne illness.*



THANKSGIVING DINNER
COURSE MENU
THURSDAY, NOVEMBER 24, 2022

FIRST COURSE

AHI TUNA TARTARE

HABANERO-INFUSED SESAME OIL
PINE NUT, QUAIL EGG -OR-

FALL SALAD

PERSIMMON, ORCHARD APPLE
ROASTED BEET -OR-

WHITE TRUFFLE TAGLIATELLE

PARMESAN NUAGE
BROWN BUTTER
SUPPLEMENT | 75

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SECOND COURSE

BUTTERNUT SQUASH
SOUP

PUMPERNICKEL, QUINCE
BACON -OR-

STONINGTON BAY SCALLOP

SMOKED TROUT ROE
WARM VICHYSOISE, SORREL -OR-

PHYLLO-CRUSTED SOLE

BLUE CRAB BRANDADE
MUSTARD BEURRE BLANC
PEA SHOOTS

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MAIN COURSE

ROASTED TURKEY

LEG CONFIT, HARICOT VERTS
TARRAGON GRAVY -OR-

ORA KING SALMON

PARSNIP-BLACK TRUMPET MUSH-
ROOM
APPLE CIDER, RAPINI -OR-

PRIME FILET MIGNON

CHIVE POTATO PURÉE, HORSE-
RADISH
RED WINE JUS

SIDES FOR THE TABLE

SAGE STUFFING | YUKON GOLD POMME PUREE | RED GARNET YAM

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DESSERT COURSE

PUMPKIN PIE

CHANTILLY CREAM, MAPLE
MEDJOOOL DATE -OR-

APPLE TARTE TATIN

CALVADOS, WALNUT -OR-

TEXTURES OF DARK
CHOCOLATE

MILK CHOCOLATE POT DE CREME
BURNT CARAMEL ICE CREAM
COCOA CHIFFON

THANKSGIVING COURSE MENU 155 | BEVERAGE PARING 105

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